



Vegetable Biryani

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Ingredients

Basamti rice – ½ kg

Onions (big) - 1 or 2

Green chilly – 5-8

Ginger – 25 gm

Full Garlic – 1

Cinnamom – 2 small

Fennel - 2 small tsp

Cloves – 6

Cardamom- 2

Cashew nut – 6 - 8

Coconut scrape – ½ cup

Vegetables : Potato, Cauliflower, Carrot, Green peas, beans – In small quantities each

Mint leaves and coriander leaves – few

Ghee – 6 -8 tsp

Lemon – 1

Turmeric Powder – 1 tsp

Salt - to taste

Instructions

Clean rice, soak it for fifteen mins.

Cut onions and green chilly into small slices

Make Ginger Garlic paste

Powder items 6 – 10

Fry cashew nuts in ghee

Make coconut milk

Cut vegetables

In the pressure cooker add ghee. Sauté onions and green chilly till light brown. Add ginger garlic paste and sauté. Add the powdered masala and sauté for 2 mins. Sauté pudhina and all vegetables for 5 mins in low flame. Add the coconut milk and allow to boil for 3 mins. Add rice and salt. Stir properly . Close the lid and cook in low flame for 15 mins. When cooked add the lemon essence, cashew nuts, coriander.